

FEMININE FANCIES

MEDIEVAL BAG ATTACHED TO SKIRT.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, March 9.—Those alluring heroines of the middle ages are being made of the material of the skirt, hanging down at the side and used for coin and whatever else women of that day carried. Juliet used one, so did the other well dressed Italian women of her day. Later, the French women used these pockets as purses for the alms they collected for the poor. At Trouville, in its heyday, on the tiny Rue de Paris, where the smart world from the seven seas paraded after mass on Sundays, and which was invited by the smartest women to give for charity's sake a bit of their income to the poor, these bags were used. They were called alms bags.

Now, in the midst of the most stupendous outpouring of charity that this planet has ever witnessed, some French designer has reinvented these outside pockets as an adjunct to the skirt, which was their original place. One of the new gowns from Paris shows the swinging bag made of the skirt fabric and held at the waist by a blue velvet cord. Their meaning, and the part they have played in the costume of the world, will probably attract women immensely, and the idea of attaching one to a frock will become general. They serve as a pocket, and the woman of today does not scorn this sensible addition to a street or evening costume. Now that we go around with latch keys, keys for the car, driver's theater tickets and many other necessary trifles, we find a pocket one of the most convenient accessories of dress.

Instead of carrying an ornamental bag around with them, the evening dress which is always being misplaced, why not adopt this sensible and sentimental idea of carrying an alms bag attached to the skirt? It may not be needed on the street costume if we keep on developing a passion for pockets, but for following uniforms worn in Flanders, but it is surely needed in other costumes.

The Stripes of the Revolution.

The sketch today shows how these alms bags are attached to the skirt, and the frock also shows a return to the broad stripes of the other warlike days, for the women of the French revolution wore just such silks as the dressmakers are introducing now, barring the quality. This frock is for a young girl. It is built of blue and white striped silk, the skirt cut well away from the ankles and flowing around the figure in a wide hem, while the fullness is gathered into some semblance of fit at the waist line, where it is first held down by a blue velvet ribbon and then left to flare in the old



BLUE AND WHITE STRIPED SILK SKIRT WITH NET AND LACE BLOUSE. THE NOVEL FEATURE OF THIS FROCK IS THE LITTLE BAG OF THE SAME MATERIAL AS THE SKIRT, WHICH HANGS FROM THE BELT OF BLUE VELVET RIBBON.

fashion first invented by Callot and reduced to commonness by its introduction into ninety-eight-cent shirt waists. The bodice is of white silk net mounted over the palest of flesh pink chiffon and draped in surplice fashion, back and front. A wide band of lace outlines the V and gives the net character. The sleeves are cut at the elbow at a time when most people are emphasizing the thing mousquetaire sleeve. Truly, it is a dress-as-you-please year. (Copyright, 1915.)

TODAY'S HOUSEHOLD AFFAIRS.

By Mary Lee.

How to Know Fresh Fish.

Never order fish by telephone. This is a cardinal rule if you wish the best fish. Even if you live in a seaside town where you have every reason to suppose the fish will be fresh it is better to pick it out yourself.

In choosing fish be sure that the eyes are full and bright and the gills a clear red. The body should be stiff, not limp, and the smell should not be unpleasant.

If crabs are fresh the eyes are bright and the joints of the legs are stiff. Lobsters still have some action in their claws when freshly caught. This may be tested by pressing against the eyes. In both crabs and lobsters the headstaple is the best, and the male lobster is generally regarded as better than the female. In the male the tail is narrower than in the female and the two uppermost fins within the tail are stiff and hard, while those of the female are sleek.

In fresh scallops and clams the shell is tightly closed. If it opens easily and loosely, they are not fresh. Shells should be purchased in the purchase. Never buy oysters that are displayed in a window at a tin of water. The best oysters are firm and salty in taste. Beware of a very limp or a fat oyster. If too limp it is not fresh, and if very fat and white it has probably been plumped by being soaked in oatmeal water—which also destroys the flavor.

In large communities, of course, the dealer as a rule delivers the fish prepared for cooking. Where this is not the custom, however, it may be said that fresh fish should be scaled and cleaned on a dry board, and not in water. Use as little water as possible, and cook the fish as soon after it is prepared as is convenient.

Eels should be dressed promptly, or they lose their sweetness. The fattest are best, but eels should not be eaten in the hottest months.

Mussels, both salt and fresh water, spoil easily, and will not stand much handling. For this reason, gather them yourself from the rocks if possible; otherwise buy them direct from a fisherman, if you would be absolutely sure of the quality.

Spring Cleaning.

In the old days of spring cleaning, custom upon every part of the house, from attic to cellar, almost simultaneously for a week or two, entailing continuous discomfort for the entire family. Few housewives of today deliberately follow this archaic and trying system; but many, unfortunately, deem it prudent to procrastinate in the matter until they suddenly find that it must all be done in a hurry, or "bunched," the result being the same.

Now is the time to begin this work if you wish to finish it in peace before the early warm weather is upon you. A house properly kept does not need a rigorous cleaning from top to bottom; but every house—however well kept—needs a certain amount of attention in the spring.

First, there are repairs to be made, and these should be attended to before the cleaning is started. Leaky, scratched paint, loose blinds, swollen doors, creaking boards, all should be remedied, and if you depend upon a carpenter in such matters it is to your advantage to engage him early and have your house set in order before the spring rush of work leaves him with little available time.

When repairs are completed, begin at the top of the house and work slowly downward—room at a time, and in leisurely fashion; and before you realize the fact your entire house will be cleaner and you will not be suffering from overfatigue or exhaustion.

Remember that the spring is a trying season; that it is likely to be more or less "run down" after the trials of winter and especially susceptible to colds and infections. Therefore it is important that one should not "overdo" in this work of annual housecleaning. This is really the root of much of the spring illness with which housewives are afflicted.

An excellent plan when cleaning is to look carefully over each room as you progress and make a list of little things that you want for the room—a vase, a pair of book ends, a new blotter, etc. Keep this list in your shopping bag and you will find that you can save yourself both money and trouble by keeping your eyes open for bargains as you go about your other purchasing errands.

FRUIT CAKE THAT KEEPS AND IS WORTH KEEPING

Fruit cake is always delicious when cut in thin slices with the afternoon cup of tea. And as it keeps well and improves with age, it can be easily kept on hand. It is good, too, with the glass of lemonade or fruit punch that sometimes takes the place of tea on summer afternoons. And the fruit cake you make now will, unless it is all eaten before that time, be about at its best when warm afternoons begin.

Here is a recipe for fruit cake made with dried fruits of an unusual sort to use in fruit cake—peaches and prunes. Soak a pound of dried prunes and peaches overnight. Strain and stone the prunes and cut the peaches into shreds. Wash and dry a pound of plums and add to the fruit. Cream a cup of butter, add half a cup of granulated sugar, five unbeaten eggs, the grated rind and juice of two oranges, a teaspoonful each of cinnamon and ginger, and half as much cloves, and then three-quarters of a pound of pastry flour. Beat smooth and add the fruit and nuts, which have been thoroughly mixed with half a cup of flour. Line a large cake pan or several smaller ones with waxed paper, pour in the cake and bake for three hours.

Here is a recipe calling for citron and raisins. Cream three-quarters of a cup of butter with two of sugar, and then add three well beaten eggs. Then add these spices, mixed together: One teaspoonful of allspice, half a teaspoonful of grated nutmeg, a third of a teaspoonful of ground cloves, a quarter of a teaspoon of ground mace. Dissolve three-quarters of a cup of sugar in a cup of milk and add to the other ingredients, alternately with three cups of flour, sifted and mixed with half a cup of flour. At the last add a cup of citron, cut into shreds, and two cups of raisins mixed well with half a cup of flour. Bake for about an hour in a loaf.

Here is a recipe calling for richer ingredients.

Ingredients: Mix a tablespoonful each of mace, grated nutmeg and cinnamon with a pound of sugar and cream. Add a pound of butter, then add the sugar and spices. Add the beaten yolks of nine eggs and then the whites, beaten stiff, and three cups of flour. Then add a pound of flour and then half a pound of sliced, candied citron, three pounds of citron currants, and then chopped almonds that have been blanched, and four pounds of stoned and chopped raisins. Bake in a mold, grate over for three hours in pans lined with double waxed paper.

FASHIONS AND FADS.

Bel sleeves are back again. All girdles have a touch of black velvet ribbon.

New buttons are a combination of black and white.

Separate skirts have patch pockets and suspenders.

The long waist is very becoming to the growing girl.

Plain waistcoats are correct with braided tailored suits.

High collars appear on most of the dresses and suits.

A great many new helmet shapes are seen in millinery.

Many of the new frocks have the old-fashioned bell sleeves.

Little fancy buttons of gold and silver lace are much used.

Charming afternoon gowns are just one series of fancies.

The pretty little flower-wreathed toques are worn with a tilt.

A blue that is almost black is very much in favor in Paris.

The young girl's party dress should be made of white net.

Voiles are being made in quantities for the summer fashions.

The English soldier's coat resembling the Norfolk jacket is the coat that is copied for spring fashions.

AMERICAN FASHIONS.

BY LILLIAN E. YOUNG.

For the benefit of those who wish to know how to remake a taffeta frock for semi-evening wear I am showing the design sketched herewith, and perhaps it may solve similar problems for some others.

It is specified that it must be simply made, with enough material for the necessary full skirt, but very little left for the bodice. And so, with this verbal diagram to go by, we have evolved the sketch.

It may readily be seen that very little material will be required for the peasant bodice made with shoulder straps, corded at a high waist line and finished with a narrow frill. The open front edges are caught together with little bows, or may be laced in true peasant style.

Since the requirements included semi-evening, though their length, of course, is optional, it is made of white chiffon, softly draped over the bust and finished around the neck with a ruffle of itself. The sleeves are gathered at the wrists and trimmed with ruffles.

The gathered skirt is cut out in deep scallops at the foot and finished with a bias fold. The point between scallops is trimmed with a rose and the spaces below are filled in with lace gathered at the top.

We hope the design will prove satisfactory. It is one that will work out prettily in almost any of the delicate evening shades.

Silk in Hatdom.

This cleverest play of flower and leaf cannot be bought right away in the millinery markets; it has to be concocted by the artist in hats.

The silk hat is not only a very nice feature just now, but a straw-hat-making quarters are hampered by the lack of both dyes and plants. The dye question will doubt be settled to the satisfaction of the manufacturers in time, but meanwhile, until the difficult financial side of it has been adjusted, our choice in hats must be less in straw than in silk.

Fortunately, fashion is more set on silk, so that the side of it we call exclusive will not suffer from thwarted inclination. The clever ray trimmings in color are not asking for straw, but for a dull silk background.

Orange and Prune Salad.

Steam a dozen large prunes all day or until they are soft, cool and remove the pits. Cut the prunes in two and mix with an equal quantity of orange pulp. Serve on lettuce leaves with French dressing.

There is a new tonic effect that is full and has the lower edge gathered into the hem, and the effect is that of the bloomers of the little Dutch boys.

IN THE KITCHEN AND PANTRY

Finnian Haddie Newburg.

Cook two tablespoonfuls of minced green peppers and one tablespoonful of minced pimientos in four tablespoonfuls of butter until softened. Add two tablespoonfuls of flour, three hard-boiled egg yolks, and gradually two cups of milk, then until the mixture of broiled finnan haddie and the egg whites sliced. Season with a quarter of a teaspoonful of salt, pepper, and a dash of red pepper. Let stand to become very hot, then add half a tablespoonful of lemon juice. Serve either with or without toast.

Pineapple Parfait.

Pare and shred a ripe pineapple, add one cup of sugar and let stand for several hours. Drain off one cup of the juice, boil it with three-quarters of a cup of sugar for ten minutes. Add slowly to well beaten yolks of four eggs, and cook in a double boiler, stirring, until the mixture will coat the spoon. Remove from the fire, and beat until cold. Then add two tablespoonfuls of lemon juice and two cups of cream whipped to a stiff froth. Pack in a mold, cover tightly and surround with ice and salt for four hours.

Mashed Sweet Potatoes.

Use hot, baked sweet potatoes. Scoop out the potato and rub it through a colander. For each cup of potatoes add one tablespoonful of cream or milk and one teaspoonful of melted butter; beat well until very light and creamy, adding more milk, if necessary. Season with salt, pepper and a little ground mace, and serve at once.

Boiled Salad Dressing.

Mix with the yolks of three eggs, in a double boiler, one teaspoonful of mustard, one-half teaspoonful of salt and one-quarter teaspoonful of paprika; slowly add two tablespoonfuls each of lemon juice and vinegar, and four tablespoonfuls of melted butter. Cook until the consistency of sweet cream, then cool. When ready to serve, add one-half cupful of rich cream, beaten stiff.

Vienna Almond Cakes.

Cream two ounces of butter with four ounces castor sugar. Add by degrees four ounces of ground almonds and the yolks of two large eggs. Stir in six ounces of sifted flour, a little grated lemon peel and one tablespoonful of rosewater. Roll out to about one-eighth of an inch thick. Stamp into rounds or crescents, put on a baking sheet, cover with egg, and strewn chopped almonds on the top. Bake in a moderate oven from twenty-five to thirty minutes.

Sponge Fingers.

Measure the weight of three eggs in butter, sugar and flour. Beat the eggs and sugar together for fifteen minutes. Add the butter and add alternately with the flour to the other ingredients, stirring gently all the time. Then add half teaspoonful baking powder and a few drops of vanilla or other flavoring. Bake in a well greased tin for ten to fifteen minutes. Turn out and allow to cool. Then split in half and spread with jam, jelly or cream curd. Coat the top with white, pink or chocolate icing and out into fingers. In the summer fresh raspberries or strawberries are delicious used as a filling. Tinned pineapple, pear or other fruit can also be used quite satisfactorily.

The Dutch dress is a very smart style for little girls. The skirt is usually made of plain or checked fabric, while the waist is of light lawn, voile or organdie.

THE DAILY MENU.

BREAKFAST.		
Oranges	Country Scrapple	Cereal
Muffins		Coffee
LUNCHEON		
Baked Beans	Tomato Sauce	
Apple Sauce	Brown Bread	Cookies
	Tea	
DINNER		
Cream of Lettuce Soup		
Baked Stuffed Shoulder of Lamb		Potatoes
Creamed Potatoes	Waldorf Salad	
Minute Pudding		Coffee

Household Hints.

Silk should never be ironed on the right side, as it will be shiny wherever the iron has touched it.

To prevent the gravy soaking through the bottom crust of meat pies brush over the crust with white of egg.

After frying onions pour a little vinegar into the frying pan, let it get hot and it will remove all smell from the pan.

When washing coarse clothes use soft soap, as it will go farther than the ordinary yellow and is more efficacious.

Do not leave wooden tubs to dry or they will quickly crack and come apart. Keep a little water always standing in them.

When baking custard pies put one-third teaspoonful of baking powder in custard. It makes it nice and firm.

Put a handful of raisins on top of apples when baking your apple pies. This gives them a fine flavor.

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FOR THE HOME NEEDLEWORKER.

BY HELEN HOWE.

One-Piece Corset Cover.

A girl cannot have too many dainty corset covers in the summer time, when the waists are so thin as to be almost transparent. The latest model is one requiring so little time or skill in making that the girl who knows how to sew will not hesitate to make at least half a dozen.

The camisole illustrated is of flesh-colored crepe de chine, embroidered in self-color and trimmed with narrow cluny lace, but any thin material in a delicate shade may be used, as mull, chiffon, cloth, nainsook, all-over shadow lace, net in white or flesh color, China and India silks.

A strip of material thirty-six inches long and eighteen to twenty inches wide will make one cover. The latter width is for a stout figure. A very tall person might use a yard and an eighth for the length, but one yard will be enough for the average woman. The material is doubled, laid flat and a crescent taken out at the fold, creating an oval opening for the head to pass through. A second crescent is taken out at the raw edges and the ends turned up to form a hem. The front ends are finished with a narrow hem and trimmed to suit the sewer's fancy; also the neck. A frill of lace is a great finish, with baby ribbon run through eyelets an inch or so below. If one can embroider, the front of the cover may be highly decorated.

Lastly, the hems are run through, with an elastic fitted at the ends with hooks and eyes or snappers. The camisole is slipped over the head and the elastic brought to the front and taken around to the back and closed there in like fashion to the top.

Says a clever girl: "Serge is so satisfying, more so than gabardine or couturage. It is of all three fabrics the most versatile, and, getting more use than the other two, would be the suit that would best mark her 'of the moment'."

That serge takes so agreeably to the spreading line was another argument in its behalf.

Perhaps the acorn is the nicest note in the made-to-order button which trims these suits, and this is prettiest in the hanging position. The suit is in a dark shade, which will lend itself very prettily to the new skirt. The acorns hang from the shoulders and down the front, the last in its turn resting on the serge, and making the alternation of the two elements complete.

To come back to the other fabrics, a more fanciful cut will be admirable for gabardine. It is of all three fabrics the most versatile, and, getting more use than the other two, would be the suit that would best mark her 'of the moment'."

Beat two eggs very light and add a pint of milk to make it smooth. Put the remainder of the milk into a buttered saucepan, add a little salt, and when it comes to a boil, turn in the egg and flour mixture. Let it cook well and serve immediately with the following simple sauce: Hot milk or cream sweetened to taste and flavored with nutmeg.

When Cooking Fresh Eggs.

In cooking a perfectly fresh egg it should be allowed to boil at least half a minute longer than one which is several days old.

Old-time glass silks are much employed for the new full skirts.

Enough for the average woman. The material is doubled, laid flat and a crescent taken out at the fold, creating an oval opening for the head to pass through. A second crescent is taken out at the raw edges and the ends turned up to form a hem. The front ends are finished with a narrow hem and trimmed to suit the sewer's fancy; also the neck. A frill of lace is a great finish, with baby ribbon run through eyelets an inch or so below. If one can embroider, the front of the cover may be highly decorated.

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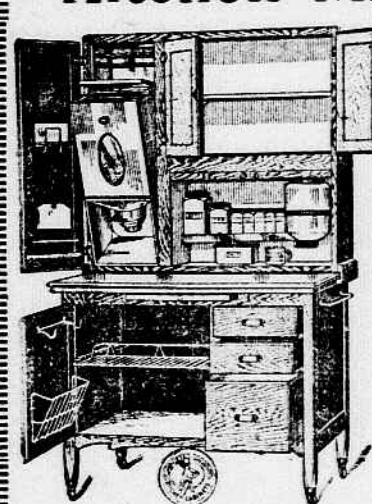
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